Manual / quick
reference guide

For Vacuvita Home Base
and vacuum bags

vacuvita®

www.vacuvita.com

Welcome to the Vacuvita easy access storage system!

Keep food fresh and healthy

Vacuvita is based on a simple fact - when you remove oxygen, food stays fresh up to five times longer. Vacuvita is a fully-automatic vacuum food storage system. By removing air and storing the food in an airtight environment you protect your food against humidity and other outside influences. Cookies and chips stay crispy, coffee beans keep their wonderful smell and fruits and vegetables retain their rich flavours. Placing food in a vacuum bag will prevent freezer burn that is caused by dehydration and oxidation that occur when storing food in the freezer.

The Vacuvita easy access vacuum storage system is one of a kind. Just one touch is enough to release the vacuum immediately. The Vacuvita Home Base' lid will open by itself so you can access your food within seconds. The springs and dampers are perfectly balanced for smooth opening and one-handed closing of the cover. Creating a vacuum is as easy as closing the lid. Your Vacuvita system can be expanded to your fridge and freezer with our specially designed Vacuvita containers and vacuum bags.

Because Vacuvita is so versatile and easy to use, you will find yourself eating fresh foods more often.

Please carefully read this manual to ensure that you will use your Vacuvita products in the most effective and safe way and get the best results possible.

Important safety instructions

Please read this user manual carefully for instructions before using this product and keep it for future reference. When using your Vacuvita products, always take basic precautions, including the following:

1. Use the Vacuvita Home Base and vacuum bags only for their intended purpose, as described in this manual.
2. Do not use the appliance on wet or hot surfaces or near a heat source.
3. Place the device on a stable and flat surface. Caution: position the cord where it cannot be tugged, cause the user to become entangled, or cause the product to be overturned.
4. To protect against the risk of electric shock, do not immerse any part of the Home Base, power cord or plug into water or other liquids.
5. Always unplug the device before cleaning.
6. Never pull the cord to disconnect the Home Base from the outlet. Unplug the device by removing the plug itself.
7. Do not operate the appliance with a damaged power cord or plug. Do not operate the device if it malfunctions or is damaged. Contact us at service@vacuvita.com for the nearest Authorised Service Center for examination, repair or adjustment. It should not be serviced by the user.
8. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
9. Keep Vacuvita Home Base and other Vacuvita products and packaging away from animals and small children. There is a danger of suffocation.
10. Do not let the cable or adapter tube hang over the edge of a worktop, to prevent entanglement or tripping.
11. Do not use an extension cable.

Proper use

- The Vacuvita Home Base and other Vacuvita products are not a substitute for refrigeration or freezing. Perishables still need to be kept in the refrigerator or freezer. Vacuum packaging is not a substitute for canning.
- Do not use any accessories other than Vacuvita accessories, as they are specifically designed to be used with our high performance vacuum equipment.
- During the vacuum packaging process or while using the vacuum adapter, small amounts of liquids, crumbs or food particles may be sucked into the adapter. Clean the adapter after each use. Regularly clean the filter of the Home Base.
- Avoid overfilling; never fill the vacuum bags or Vacuvita containers beyond the “maximum” fill mark.
- Do not change, adjust or mechanically alter the vacuum bags, or the sealing or valves of the Home Base or the containers. These products are manufactured with special care to guarantee best results and maximum safety. Tampering with these products may influence performance or result in injuries or damage.
- When vacuum packaging items with sharp edges (e.g. dried pasta or skewered products) in the sealing bags, protect the bag from punctures by wrapping items in soft cushioning material, such as a paper towel. You may want to use a Vacuvita container instead of a bag.
- **Important:** Do not store fresh onions, garlic, soft cheeses or mushrooms in Vacuvita Home Base or Vacuvita accessories.
- Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.
- When using a Vacuvita vacuum bag, make sure that the zip is properly closed before starting the vacuum process. Gently stretch the bag flat before closing the zip or using the vacuum adapter.

- Do not place crisp, dry foods and humid products in the same Home Base, container or bag. Moisture will migrate from the humid products to the dry and may cause them to turn soft or soggy.
- Foods with strong flavour and/or smell should be kept separately from other products to avoid transferring of that taste or odor to other foods.
- Some foods, such as tomatoes, saffron or pepper-based soups and sauces may cause staining of the plastic surfaces. This is not a malfunction and has no effect on the operation of the containers.
- Never use empty Vacuvita containers in the microwave. Always open the container prior to using it in a microwave to allow hot air to escape and prevent ruptures, damage to the container or injuries from exposure.
- You can heat cooked foods, such as leftovers, in a Vacuvita bag using a microwave. The bag should not be used to microwave raw foods. Always open the bag prior to putting it in a microwave to let the steam escape. Avoid microwaving foods containing oil, as it will get hot very quickly and could cause the side of the bag to stick together. Vacuvita vacuum bags cannot be re-used or re-selealed after being used in a microwave.

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Quick Reference Guide

The Vacuvita Home Base

The Vacuvita Home Base is designed as a convenient and stylish stand-alone unit. It really is everything you need to get started.

70°F

DO use with	DO NOT use with*
Bread	Soup
Rolls	Sauces / Marinades
Cookies	Processed fruits and vegetables
Cereal	Cooked meals
Fresh fruits and vegetables*	Raw meats, fish, poultry
Potato chips	Salads
Coffee beans	Onions, garlic

* Foods that need to be kept at low temperatures should be stored in a Vacuvita container or vacuum bag. Fresh fruits and vegetables that can be kept outside the refrigerator, such as apples and peppers, can be stored in the Vacuvita Home Base.

Do not put the Home Base in the refrigerator or freezer. Always use proper food saving techniques to avoid food-borne illness. The Home Base is not intended for outdoor use.

Do not place crisp, dry foods and humid products in the Home Base simultaneously. Moisture will migrate from the humid products to the dry and may cause them to turn soft or soggy.

Do not allow water or liquids inside the Vacuvita Home Base. Do not submerge the Home Base in water.

For full instructions, see chapter ‘How to use your Vacuvita products’, page 14.

For a full list of products and preservation times, see chapter ‘Storage chart’, page 21 or www.vacuvita.com.

The vacuum adapter and tube

The vacuum adapter quickly and easily connects the additional storage units, such as the Vacuvita containers or vacuum bags to the Home Base. This vacuum adapter allows you to use our external vacuum solutions for long-term storage in the cupboard, fridge or freezer.

Simply connect the free end of the tube to the Home Base and place the adapter on the designated area of the Vacuvita container or vacuum bag. Just one touch to the capacitive touch button starts the vacuum process.

During the vacuum process small crumbs, food particles or drops of liquid may be pulled into the vacuum system. It is recommended that you regularly clean and thoroughly dry the adapter, especially after using it on bags containing liquids.

Do not attempt to detach the tube from the adapter.

For full instructions, see chapter ‘How to use your Vacuvita products’, page 14.

Vacuum bags

Vacuvita vacuum bags are BPA and BPS-free and come in a variety of convenient sizes. Your Home Base unit comes with five medium-size bags (1/2 gallon) and five large bags (1 gallon). More bags are available from the website and more sizes are coming soon!

Besides long-term storage, the bags are ideal for sous-vide cooking. This is a cooking technique that is based on the principle of slowly cooking your food under a vacuum in a temperature-controlled environment.

	DO use with	DO NOT use with*
40°F	Marinated meats, fish, poultry	Cereal
	Hard cheese	Potato chips
0°F	Deli meats	Leafy greens
	Fresh vegetables	Onions
	Coffee beans	Garlic
	Fresh fish	Mushrooms
	Fresh meat	Soft Cheese

* If you want to keep delicate products, such as potato chips and cereal, you can try one of the Vacuvita containers.

The bags can be opened and resealed, so it's very easy to use only one portion of the contents and store the rest away for a later time!
Do not re-use the bags used for raw meats, fish or poultry.
Always take proper hygienic precautions to prevent food-borne illnesses.

For more information on sous-vide cooking or a full list of products, visit www.vacuvita.com.

Vacuvita containers

Like the vacuum bags, the Vacuvita containers are free from BPA and BPS. The containers are safe to use in the microwave, fridge and freezer and come in three different, stackable sizes (1 gallon, 1/2 gallon and 1/4 gallon).

The containers are perfect for marinating. Marinating usually takes around 24 hours, but in some cases the Vacuvita system brings this down to just 20 minutes! Vacuum helps to open up the pores of meat, fish and poultry, allowing the marinate to get absorbed more quickly.

	DO use with	DO NOT use with
70˚F	Potato chips	Garlic
	Cookies	Mushrooms
40˚F	Nuts	Soft cheese
	Raw pasta	Onions
	Fresh meat, fish poultry	
0˚F	Soup	
	Sauces	

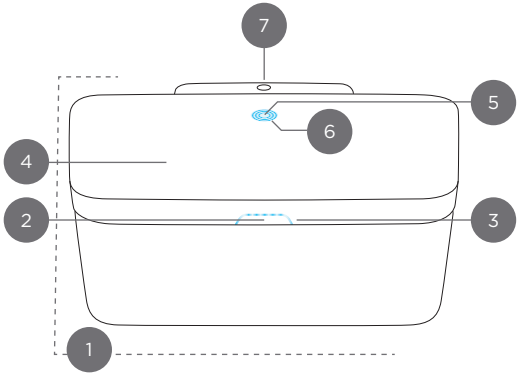
Always realease the vacuum and open the lid before placing the container inside the microwave. The containers are suitable for

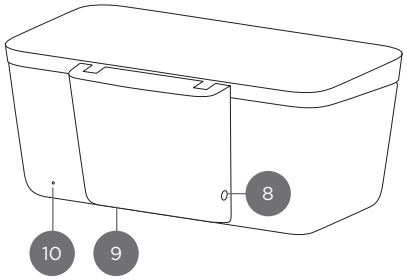
storage at room temperature and inside your freezer or refrigerator. Some foods, such as tomatoes, saffron or pepper based soups and sauces may cause staining of the plastic surfaces. This is not a malfunction and has no effect on the operation of the containers.

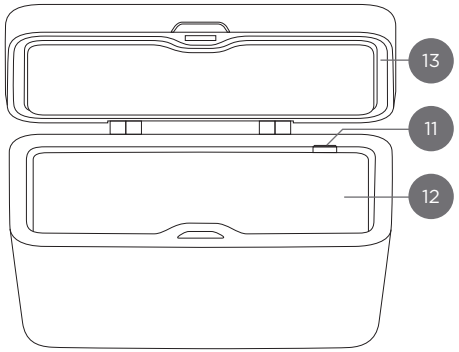
For a full list of products, visit www.vacuvita.com.

For detailed instructions, please consult the Vacuvita Container User Manual, included with your containers.

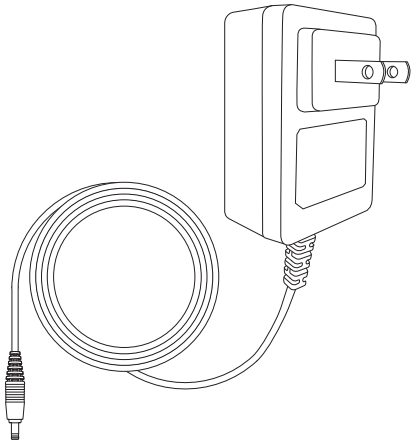
System overview

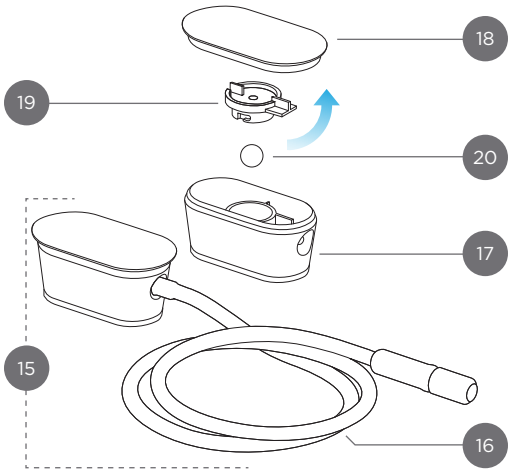


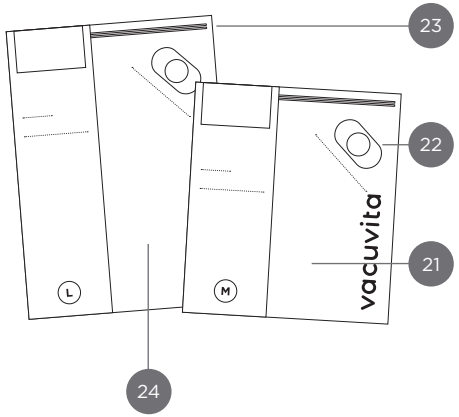




1. Vacuvita Home Base
2. Easy access control button, to automatically open the lid and release the vacuum
3. Blue indicator light
4. Home Base lid
5. Capacitive touch control to enable the “external vacuum” function
6. Circular indicator LED light rings
7. Adapter socket (with removable cap)
8. Power inlet
9. Air outlet with replaceable air filter
10. Emergency vacuum release switch
11. Dust and particle filter
12. Dishwasher box
13. Lid seal







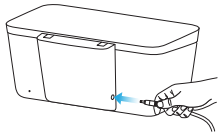
14. 14V/1.5A Power adapter

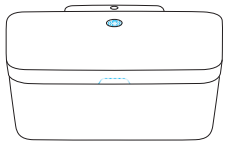
15. Vacuum adapter assembly, including:
16. Tube
17. Adapter housing
18. Detachable adapter lid
19. Adapter channel
20. Adapter ball

21. 5 x Vacuvita bags; medium
22. Bag seal
23. Zip
24. 5 x Vacuvita bags; large

How to use your Vacuvita products:

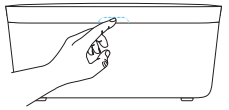
Prepare for use

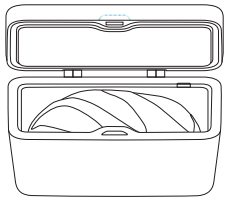




- Remove all packaging and foils. Some parts of product packaging are eligible for recycling. Keep packaging away from small children.
- Position the Vacuvita Home Base on a flat surface, with the lid closed. Place the plug from the power adapter into the socket at the back of the appliance and plug the other end of the power adapter into a power outlet.
- The circular indicator LED light rings on the top of the Home Base will briefly blink to indicate that the power is on.
- The blue indicator lights behind the control button will switch on and you will hear a short two-tone sound.
- You will hear the pump removing the air from the Home Base - the vacuum process has started.
- This vacuum process can be interrupted at any time, by simply pushing the easy access control button to open the lid.
- Pressing the easy access control button releases the vacuum and opens the lid automatically.

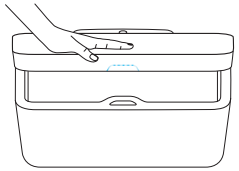
Using your Vacuvita Home Base

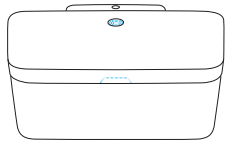




- Open the Vacuvita Home Base by pressing easy access control button.
- There will be a brief sound of air being released and the lid will automatically open within a few seconds.
- Place your food inside the Vacuvita Home Base. For advice on proper storage of different types of food, see ‘Storage chart’ page 19.

Always allow food to cool to room temperature before applying the vacuum.

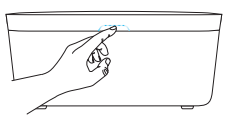


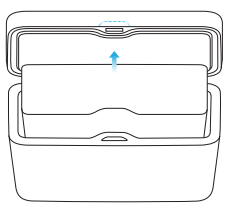


- For easy cleaning and storage, it is recommended that you use the dishwasher box supplied with the Home Base.
- Close the Home Base by gently pressing down the lid.
- When the lid is closed, the blue indicator light behind the control button will switch on and a two tones sound will occur.

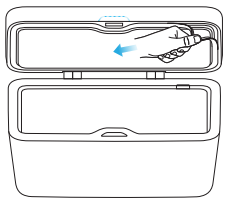
- You will hear the air pump removing the air from the Home Base - the vacuum process has started.
- During the vacuum process, the pump may switch to a higher pump level up to two times. You will hear a slightly louder and higher pump sound. This is normal for the operation of the pump and does not affect the lifetime of the Vacuvita Home Base.
- After max. 90 seconds (depending on the fill level) the Home Base will reach its vacuum level and the pump will switch off automatically.
- Just as your refrigerator checks and adjusts its temperature when operating, the Vacuvita Home Base checks its vacuum level at regular intervals. At those intervals the pump will switch on to maintain the vacuum level in the Home Base.
- To open your Home Base again, just press the easy access control button. This may be done at any time while it is operating.

Cleaning the Home Base

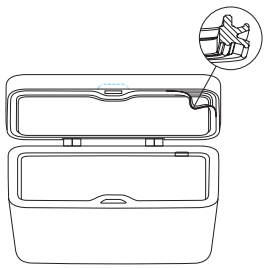




- Open the Vacuvita Home Base by pressing the control button on the front.
- To protect against the risk of electric shock, cut the electric power by removing the plug from the power outlet.
- Remove the dishwasher box from the inside and clean it by putting it in the dishwasher, or using water and mild soap.
- Clean both the outside and the inside of the Home Base using a sponge or cloth with water and mild soap.
  Be careful not to flood the vacuum socket or air filter with water!
  Do not use the inside of the Home Base as a bowl for washing up. Do not submerge the Home Base in water!
- If required, the lid seal can be removed for cleaning. Gently pull it from the inside of the lid and use water and a mild soap.



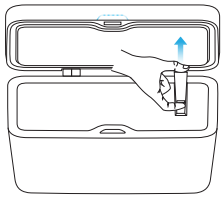
Do not put the seal in the dishwasher.
Do not use sharp objects to remove or reinstall the seal.



- To pull the seal, make sure it is positioned properly, with the solid section facing towards the inside and the two thinner flaps facing outside the Home Base.
- Gently press the seal in the groove, by first positioning the seal at the four corners and then pressing it down in the straight sections
- Be sure to press along the entire length of the seal, so that it is properly positioned and distributed evenly along the groove.
  Make sure not to stretch the seal during application.

Cleaning the dust and particle filter

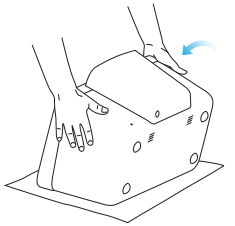
During the vacuum process small crumbs or food particles may be sucked into the vacuum system. It is recommended that you regularly clean the filter on the Home Base.

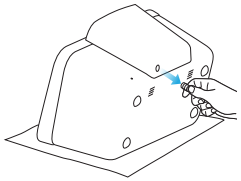


- Remove the dishwasher box from the Home Base.
- Place your finger in the slot on the filter.
- Simply pull the filter upward, sliding it out of the wall. Do not pull it towards you!
- Gently tap the crumbs and particles out of the filter.
- If the filter cannot be cleaned, replace it with an original Vacuvita part. Visit vacuvita.com for details.
- Gently slide the filter back after cleaning and return the dishwasher box.

Cleaning or replacing the removable air filter

- Occasionally, you may need to clean or replace the air filter on the outside of the Home Base. It is recommended to clean the filter once every year, or when the pump sound is clearly louder and the vacuum process takes longer than prior.
- Remove the power plug from the wall socket. Place a soft cloth or towel in front of the Home Base.
- Gently tilt the Home Base forward, until the front touches the cloth. Do not drop the Home Base, as this may result in damage or malfunction!





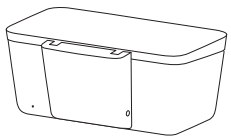
If the filter cannot be cleaned, replace it with an original Vacuvita part. Visit www.vacuvita.com for details.

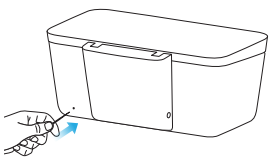
- Pull the filter from the bottom of the Home Base to clean it.
- Clean the filter by gently tapping it on a hard surface or use the corner of a clean cloth to remove dust and particles.
- After cleaning, push the filter back in place.
- Return the Home Base to its upright position and put the plug back into the wall socket.

Emergency vacuum release

Warning: In case of emergency, always remove the power plug from the wall socket.

In case of an emergency or system malfunction, the vacuum can be released by pressing the emergency vacuum release switch.

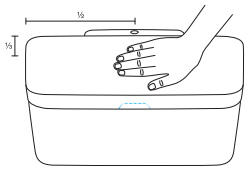


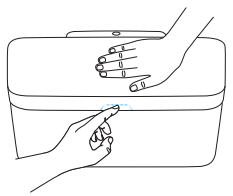


- Turn the Vacuvita Home Base, so the back is facing you.
- Using a thin product, such as a skewer, paperclip or needle, gently press the switch located behind the little hole in the Home Base housing.
- You will immediately hear the sound of vacuum being released.
- Keep the switch pressed until the sound has stopped
- Open the Home Base lid by pressing the button in the front, or open the lid manually.
- The Home Base is ready for normal use again.

Standby mode

If the sealing is compromised, a vacuum cannot be created, or when there is no need or desire for vacuum storage, the Vacuvita Home Base has a standby mode. This standby mode allows the Home Base to open and close, but does not switch on the pump to create a vacuum.

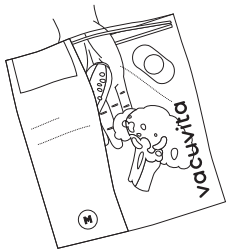


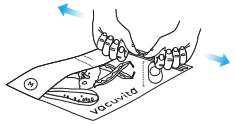


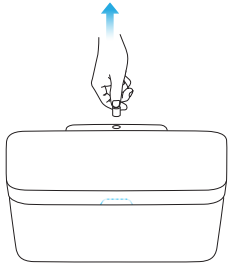
- Close the Vacuvita Home Base lid.
- Place your hand on the lid as shown — there is no need to wait for the vacuum to be completed. Press down firmly.
- After five seconds, the blue indicator light on the front of the Home Base will begin to blink. Keeping your hand on the lid, press the control button on the front of the Home Base with your other hand.
- The blue indicator light will switch off; this means the standby mode is activated.
- If present, any vacuum will be released from the Home Base and the lid will open.
- Open and close the Home Base in the usual way. The blue indicator light and pump will not switch on when the Home Base is closed in standby mode.
- To switch off the standby mode, simply place your hand on the lid again and press. After five seconds, the blue indicator light will switch back on and blink.
- Keeping your hand on the lid, press the button on the front of the Home Base control button on the front of the Home Base with your other hand.

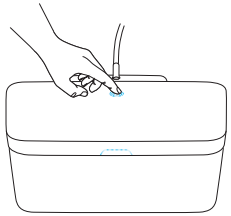
Using the Vacuvita Home Base with vacuum bags

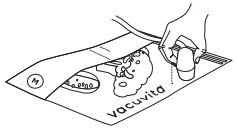
- Use only Vacuvita vacuum bags. They are designed to be used with the Vacuvita high-performance vacuum system.
- Place your food item inside the bag. Always allow food to cool to room temperature before applying vacuum.
- Do not fill the bags beyond the maximum fill line, as food or liquids may be pulled into the vacuum adapter.
- Firmly press to close the zip completely.
- Place the bag on a flat surface, with the valve facing up.
- Remove the cap from the adapter socket behind the Home Base lid. Insert the free side of the adapter hose into the vacuum socket.
- The LED light rings will switch on, below the Home Base lid.
- Place the vacuum adapter on the marked area around the valve of the vacuum bag. Gently press it down.
- Press the capacitive touch control (the middle of the area lit up by the LED light rings on the Home Base) to activate the vacuum process.
- Hold down the adaptor on the vacuum bag. The system will automatically switch off when it reaches the right vacuum level. Alternatively, you can stop the vacuum process manually by pressing the capacitive touch control.
- If there is still a lot of air inside the vacuum bag when it switches off, make sure the valve is not blocked by any food in the bag and repeat until the right result has been obtained.
- Remove the adapter from the vacuum bag and disconnect the tube from the Home Base.
- If you wish, you can write down the date and contents of the bag in the designated area.
- Store your bag in a place that is appropriate to your food type and your intended preservation period (see also chapter ‘Storage chart’, page 19).

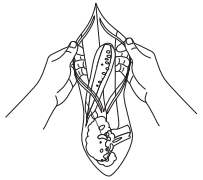








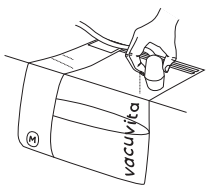




- To open, firmly grasp two sides of the bag near the zip and gently pull them apart.
- The bags are suitable for repeated use; just take out a portion of the contents and reseal as described above.

The bags are not intended to be cleaned.
Do not use the bags for different (raw) products after each other.
Always apply proper hygienic precautions to prevent foodborne illness.

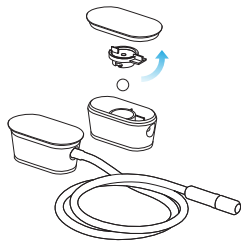
- For an optimal vacuum process with liquids (such as freshly-made soup) we recommend placing the liquid in a bowl in the freezer for a few hours. When the liquid has frozen, the vacuum process is the same as that with solid food.



- Alternatively you can hang the vacuum bag containing the liquids from your kitchen worktop, keeping the valve flat on the surface. This will prevent the liquid from running into the valve and blocking the airflow.
- If liquids do enter the vacuum adapter the process will switch off automatically. Remove the adapter from the bag, clean it as described below and restart the process.

Cleaning the vacuum adapter

- Disconnect the adapter tube from the Vacuvita Home Base.
- Remove the lid from the adapter.
- Turn the adapter channel counterclockwise and lift it from the inside of the housing.
- Remove the ball.
- The parts may be cleaned using water and mild soap.



Do not scrub the sealing surfaces using scouring materials as this may damage the sealing and cause malfunctions. Make sure all the parts are dried properly before use, especially the inside cavities of the adapter housing.

Troubleshooting

When the Home Base is unable to achieve the required vacuum level, either in the Home Base itself, the bags or the containers, one of the following light indicators codes may appear:

Lights are blinking		This means:	Possible solutions:
Blue indicator light + Inner LED light ring		The proper vacuum level in the Home Base cannot be reached. The system has automatically switched off.	• Check if there are any items sticking out of the dishwasher box that might prevent the lid from closing completely. • Check if there is anything crossing the seal. • If so, remove the items and try the process again.
Blue indicator light + Middle LED light ring		It takes too long for the proper vacuum level in the Home Base to be reached. The system has automatically switched off.	• Remove the lid seal and carefully clean it. • Closely inspect the seal for small damages, holes or ruptures. • If the seal is intact and clean, re-install and try the system again.
Blue indicator light + Outer and inner LED light ring		The proper vacuum level in the container or bag cannot be reached. The system has automatically switched off.	• Check all connections between the Home Base and the container or bag. • Check if there are any items sticking out of the container that might prevent the lid from closing completely. • Check if there is anything crossing the seal. • Firmly press the lid back on the container and try again.
Blue indicator light + Outer and middle LED light ring		It takes too long for the proper vacuum level in the container or bag to be reached. The system has automatically switched off.	• Remove the container seal and carefully clean it. • Closely inspect the container seal for small damages, holes or ruptures. • If the seal is intact and clean, re-install it back and try the system again. • Check the seal on the bag to see if it is properly closed. • Check if there are no holes or tears in the bag.
		This means:	Possible solutions:
Light does not switch on + Pump does not switch on		There is no electrical connection between the lid magnet and steel plate on the Home Base. The system did not switch on.	• Make sure the Home Base is properly connected to a power outlet. • Remove any items that might prevent the lid to close completely. • Clean the magnet on the lid and the steel plate on the Home Base. • Make sure the Home Base is not in standby mode. See page 15 for instructions regarding starting and stopping the standby mode.

In case the suggested tips do not help or the problem persists, please visit www.vacuvita.com or email us at service@vacuvita.com.

Storage chart

70˚F	Room temperature	No vacuum	Vacuum	Store in
	Baked goods	2-3 days	7-10 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Bread, rolls	2-3 days	7-8 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Coffee, tea	30-60 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Cookies	120 days	300 days	Vacuvita Home Base Vacuum bags Vacuvita container

70˚F	Room temperature	No vacuum	Vacuum	Store in
	Dry foods	10-30 days	30-90 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Nuts	30-60 days	120-180 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Pasta (uncooked)	180 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Potato chips	5-10 days	20-30 days	Vacuvita Home Base Vacuvita container
	Rice (uncooked)	180 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container

Storage chart

40˚F	Fridge	No vacuum	Vacuum	Store in
	Cheese, hard	12-15 days	50-55 days	Vacuum bags Vacuvita container
	Cooked meals*	2 days	10 days	Vacuum bags Vacuvita container
	Desserts	5 days	10-15 days	Vacuum bags Vacuvita container
	Deli meats	3 days	6-8 days	Vacuum bags Vacuvita container
	Fish, fresh	2 days	4-5 days	Vacuum bags Vacuvita container
	Fruits, fresh	3-7 days	8-20 days	Vacuum bags Vacuvita container
	Lettuce	3 days	6-8 days	Vacuum bags Vacuvita container

40˚F	Fridge	No vacuum	Vacuum	Store in
	Meat, cooked	4-5 days	8-10 days	Vacuum bags Vacuvita container
	Meat, fresh	2 days	6 days	Vacuum bags Vacuvita container
	Meat, sausages, smoked	90 days	365 days	Vacuum bags Vacuvita container
	Poultry, fresh	2 days	6 days	Vacuum bags Vacuvita container
	Spices, fresh	2-3 days	7-14 days	Vacuum bags Vacuvita container
	Vegetables, fresh	5 days	18-20 days	Vacuum bags Vacuvita container

0°F	Freezer	No vacuum	Vacuum	Store in
	Baked goods	6-12 months	18 months	Vacuum bags Vacuvita container
	Bread, rolls	6-12 months	18-36 months	Vacuum bags Vacuvita container
	Coffee, beans	6-9 months	18-27 months	Vacuum bags Vacuvita container
	Coffee, ground	6 months	12-34 months	Vacuum bags Vacuvita container
	Deli meats	2 months	4-6 months	Vacuum bags Vacuvita container
	Fish, fresh	6 months	18 months	Vacuum bags Vacuvita container

0°F	Freezer	No vacuum	Vacuum	Store in
	Fruit	6-10 months	18-30 months	Vacuum bags Vacuvita container
	Meat, fresh	6 months	18 months	Vacuum bags Vacuvita container
	Meat, minced	4 months	12 months	Vacuum bags Vacuvita container
	Poultry, fresh	6 months	18 months	Vacuum bags Vacuvita container
	Spices	3-4 months	8-12 months	Vacuum bags Vacuvita container
	Vegetables, fresh	8 months	24 months	Vacuum bags Vacuvita container

* Depends on ingredients.

For a full list, please visit www.vacuvita.com.

Food Safety Tips

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects its quality and flavor. Removing air can also inhibit the growth of microorganisms, such as molds and bacteria.
Illness-causing bacteria can grow in perishable foods within two hours. But by refrigerating foods properly, you can help keep food safe. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. Therefore, the long-term storage of perishable foods should be in the freezer or refrigerator.

It is also important to note that vacuum packaging is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their quality because this also depends on the condition of the food on the day it was vacuumed packaged.

Use separate containers or vacuum bags for produce and for meat, poultry, seafood, and eggs. Placing ready-to-eat food inside a container that has held raw meat, poultry, seafood, or eggs can spread bacteria and make you ill. Preventing cross-contamination is simple. Use one container or vacuum bag for fresh produce and one for raw meat, poultry, or seafood. Before using them again, thoroughly wash containers and utensils that have been used to hold raw meat, poultry, seafood, or eggs. Vacuum bags are not intended to be cleaned after being used for raw meats, poultry or seafood.

Prevent cross-contamination by separating raw products from ready-to-eat foods.
Always thaw foods in the refrigerator or microwave — do not thaw perishable foods at room temperature.
Always take proper hygienic precautions to prevent food-borne illnesses.

For more tips and advice on food safety and preventing food-borne illnesses, visit www.foodsafety.gov.

Warranty

1 year Limited Warranty

Vacuvita B.V. (“Vacuvita”) warrants that from the date of purchase, this product will be free from defects in material and workmanship provided this product is used strictly as described in this user manual, using only original Vacuvita parts and accessories. This limited one year warranty shall be effective from the date of the original purchase and shall expire one (1) year after the original purchase date (“Limited Warranty Period”). Vacuvita, at its option, will repair or replace this product or any component of the product found to be defective during the Limited Warranty Period, provided the defect is not caused by the use of any non-Vacuvita branded part or accessory or has not been tampered with by others than Vacuvita personnel or service agents. A replacement will be made with a new or refitted product or component. If the product is no longer available, a replacement

may be made with a similar product of equal or greater value. This is your exclusive Limited Warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this Limited Warranty. This Limited Warranty applies only to the original purchaser of the product and only from the date of initial retail purchase as per the original sales receipt and is not transferable. Proof of purchase is required to obtain warranty performance.

Vacuvita dealers, service centers, or retail stores selling Vacuvita products do not have the right to alter, modify or in any way change the terms and conditions of this Limited Warranty. This Limited Warranty does not cover ordinary wear and tear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions or this DFU, disassembly, repair or alteration by anyone other than Vacuvita or an authorized Vacuvita service center, or use of this product with non-Vacuvita parts or accessories. Furthermore, this Limited Warranty does not cover Acts of God such as fire, flood, hurricanes and tornadoes. This Limited Warranty shall not be deemed to exclude or replace any warranties set by law. Apart from the specific legal rights conferred to you in this Limited Warranty, you may have other rights which vary from jurisdiction to jurisdiction.

What are the limits of Vacuvita's Liability?

Damage to a product caused by use of non-Vacuvita parts or accessories, accident, misuse, or abuse is not covered by this Limited Warranty. Improper care and cleaning will void this Limited Warranty. Vacuvita shall not be liable for any indirect, incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, Vacuvita disclaims all warranties, conditions or representations, express, implied, statutory or otherwise. Vacuvita does not claim the product to be fit for a particular purpose. Vacuvita shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including indirect, incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.
If you have any question regarding this warranty or would like to obtain warranty service, please visit www.vacuvita.com or email us at service@vacuvita.com.

In the U.S.A., this warranty is offered by:
Vacuvita B.V.
Orionstraat 15
2516 AS The Hague
The Netherlands

PLEASE DO NOT RETURN THIS PRODUCT TO THIS ADDRESS.

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Designed to suit your taste

Vacuvita B.V.
Orionstraat 15, 2516 AS The Hague, The Netherlands

www.vacuvita.com